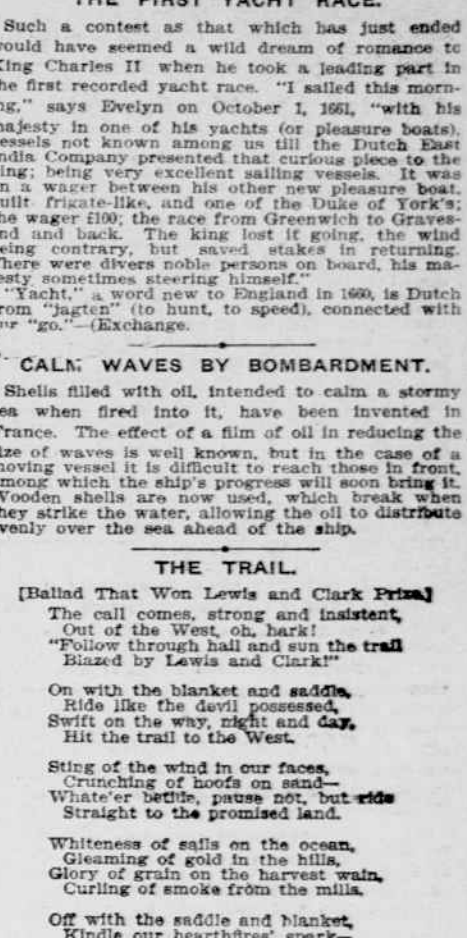


Things Odd and Interesting.



Blazed by Lewis and Clark
—Mrs. A. A. Lindsay.

stock for four or five hours. After taking it from

Teacher of Sunday school singing! Probably

One excellent housewife when she pots chicken adds a cup of minced ham to every quart of mixture.

When used, a four-tablespoonfuls of butter should be used to this amount of chicken. A plain boiled tongue when potted does not require so much butter—a tablespoonful is sufficient. Ham needs no butter, as it is always somewhat greasy. All potted meats should be sliced when very cold. Slip them out of their jars and then cut them into waferlike pieces.

JELLIED MEATS.
A dainty cold meat of some kind served in jelly is always attractive. Aspic or meat jelly by itself is not especially appetizing, but it adds greatly to any meat served with it. The meat used should be boned, seasoned and cooked until it is very tender. A pound of meat will make about 1 1/2 cups of jelly.

meat. A breast or veal stuffed and jellied is especially good. After boning this piece of meat and removing the superfluous fat, stuff it with a good dressing prepared from equal parts of minced veal and bread crumbs and seasoned with a little parsley, onion juice, pepper and salt; mix the stuffing together, adding a good sized piece of butter and spread it over the meat. Roll up the meat with the stuffing inside, and when it is formed

to a smooth compact mass, brown it in a little oil melted butter, being careful not to let it burn. When it has been browning for five or ten minutes and looks rich, add two cups of boiling water and season it well with salt and pepper; cover it carefully and allow it to simmer until thoroughly done. The meat may then be taken up and covered with the

This jelly should have been prepared the day before. Use the bones of the breast, as well as a knuckle of veal. Break the bones, so that they will take up as little space as possible. Cover with about two scant quarts of water, and simmer for three hours. Add a small onion, a tablespoonful of parsley, a piece of celery, a piece of carrot, half a blade of mace, a bay leaf and three

four clove. Then cook three or four hours longer, or until reduced one-half. The stock should simmer, but if it has accidentally boiled faster than it should have done and has become properly reduced, take it up sooner. When done, strain it into a deep bowl. Let it stand over night and in the morning it will be a thick jelly. Then skim off all fat. Add to it the gravy the veal was cooked in, and the white and shells of the eggs.

broken in, and break into it the whites and yolks of an egg or two. Set all in a saucepan over the fire and boil it rapidly for a moment. The impurities in it will then appear on top, in a froth, with egg whites. The stock beneath should then be perfectly clear. Now, strain the jelly. Place the mould the meat is to be formed in, in a bed of crushed ice, to become thoroughly chilled. Pour in the stock to cover thoroughly the bottom. When

is firm and hard put the meat in, and then pour the rest of the stock over and around the meat, in all directions. Leave the mould of meat and jelly in or near the ice until very firm and hard. Then turn it out on a pretty platter, and serve. Breast of veal prepared in the above manner is delicious simply served hot, without the addition of the jelly.

FLOWERS AS FOOD.

The flower best suited to the Chinese palate, and the one which is served with almost every elaborate Chinese dinner, is the chrysanthemum. The flower has a peculiar flavor and requires a taste acquired by many trials before it can be fully appreciated.

reclated; but Chinese epicures, and a few New-Yorkers who enjoy Chinese foods, frequently pay exorbitant prices for chrysanthemums, which they take to the Chinese chefs to have prepared for them. The old fashioned nasturtium, the rose and the violet seem to please the American taste, however. For a luncheon an element of interest is always added by introducing the chafing dish at table. The chafing dish, particularly adapted for lunch,


flower desserts are particularly popular because of the blossoms' beauty and fragrance, as well as the novelty of preparing them for food. To make the dessert, or the "blossom delight," as some enthusiasts call it, first stir a thin batter of eggs and flour. This should be brought in from the kitchen already prepared. The flowers, thoroughly washed, should be arranged in a glass vase on the tableboard. Have the chafing dish ready, half filled

With oil, smolng hot. Pluck the petals from the flowers, stir briskly into the batter, then dip out in very small portions and drop into the oil. The fritters puff up immediately, and if taken out quickly they retain the color of the flower from which they are made. When removed from the oil they should be placed for a moment on absorbent paper before being dusted with powdered sugar and cinnamon.

passed to the waiting guests, who are more than anxious to sample the new idea. The tiny wafers, which are crisp and dainty, are good substitutes for the inevitable champagne wafers in serving loaves of any kind.—(Leslie's Monthly).



Entrance Gates
 Front Doors
 Railings
 Marquises

 in Bronze or
in Iron.
W. H. JACKSON COMPANY
S. M. 20 E. 17th St.

Union Sq. North - 29 E. 11th St.

CARPET CLEANSING

By compressed Air.

Work done promptly and
when promised.
326 Seventh Ave.
Tel. 633 & 634 Chelsea.
Est. 1928. Send for Circular.

T.M. STEWART